

3 courses & a welcome drink | £49.5 per person

### **ON ARRIVAL**

Glass of prosecco or a house lager

# **STARTERS**

SALT & PEPPER CALAMARI chipotle aioli **GOLDEN ARANCINI** spinach, pea, ricotta, truffle (v) KING PRAWNS & CHORIZO spicy tomato & white wine sauce STICKY ASIAN RIBS

soy sesame glaze

### MAINS

all served with chips & your choice of homemade sauce

#### **PICANHA STEAK**

250g, served sliced, with house smoked seasoning

#### BABY BACK RIBS

slow-cooked 600g rack, with purple slaw SIRLOIN STEAK

260g

#### CHURRASCO RIBEYE STEAK

250g, marinated for 48 hours in fresh herbs & garlic

### PARISIAN BURGER

with raclette cheese, truffle mayo, slaw side veggie (v) / chicken option available

### ASIAN SALAD

choice of steak strips, chicken or crisp halloumi (v)

Treat yourself +£10 FILLET STEAK RIBEYE STEAK 225g 325g

SAUCES: chimichurri | peppercorn | bearnaise | garlic butter

## DESSERTS

STICKY TOFFEE PUDDING crushed honeycomb, vanilla ice cream AMARULA or AMARETTO 50mls, on the rocks or with ice cream CHOCOLATE BROWNIE served warm, with ice cream ESPRESSO MARTINI

what we are known for

### and a cheeky shot of caramel vodka for everyone!

## **EXTRA SIDES** + £4.5

TRUFFLE MAC & CHEESE CREAMED SPINACH TENDERSTEM BROCCOLI miso-sesame SAUTEED MUSHROOMS

Due to current worldwide industry supply challenges, menu items may change slightly, depending on availability closer to the Festive Season. VEGETARIAN (v)